

U.S. AND CANADIAN COINS COINS BOUGHT AND SOLD

COIN COTTAGE

OPENING
DECEMBER 1st

— NEXT DOOR TO CURRIES —

1628 GRAMERCY AVE.
DOWNTOWN TORRANCE

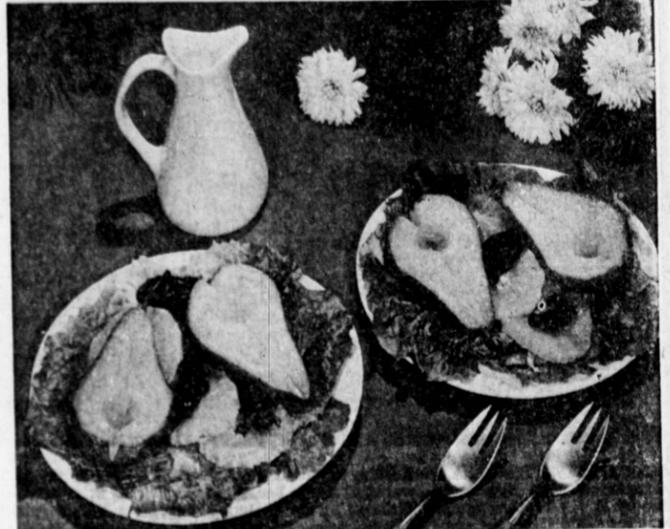
SUPPLIES PHONE 320-0230 BID BOARD



GETTING BUSINESS UNDERWAY . . . As one of their first orders of business, members of VISECO, a Junior Achievement Co., capitalize their business. Above (extreme left) Jack Irving, vice president and general manager of Systems Research and Planning Division and (extreme right) William W. Drake, Jr., vice president, administration, both of Aerospace Corp., buy shares in this JA company which Aerospace Corp. is counselling. Representing VISECO are (center, l. to r.) Gayle Young, Mira Costa High School, secretary; Harold Jeffers, Torrance High School, president; and Carol Tiedman, Leuzinger High School, treasurer. The Junior Achievement company officers met the Aerospace Corp. executives and discussed plans for marketing their product before recording the stock purchases.

Your're Not Alone . . .
More People in Torrance
Read the HERALD Than
Any Other Newspaper!

MARY WISE Menu Planner



BAKED WINTER PEARS double as dessert or salad but when luncheon guests are coming we suggest this salad made by baking pears with a glaze of honey and fruit juices. Serve them on greens with orange slices and dates. Sour cream, thinned with syrup from the baked pears makes a dressing that is exciting.

Winter Fruits Blend, Add Spark to Menu

Pears, the historic "fruit of the gods," with plump dates, a glaze of honey and a whisper of cinnamon!

A luscious dessert, you're thinking, and a luscious dessert it could be; but here's a surprise. Baked pears, in this instance, make an exciting salad.

Sunny Pear Salad starts with fresh Bosc pears, the rich russet-colored Western pears with symmetrical bodies and tapering necks, that we find on the market from now until March.

Lemon and orange juices in the syrup add just the right amount of tang for the delicate buttery flavor of the pears.

Halve and core pears. Place, cut side down, in baking dish along with dates.

Combine honey, fruit juices and cinnamon stick. Pour over fruit. Bake in 375-degree oven, 35 to 45 minutes, or until pears are tender. Chill.

Peel and slice oranges. Arrange baked pear halves, dates and orange slices on 4 lettuce-lined salad plates.

For dressing, thin some sour cream with syrup from the baked pears and serve in pitcher or bowl, on the side. Makes 4 salads.

Chicken Marinade

Combine 1 pint each frozen orange concentrate and water plus 2 tbs. grated onion. Pour over disjointed chicken parts, cover tightly and marinate 6 hours in refrigerator.

Just before cooking, drain chicken and dip into salted crushed cereal flakes. Arrange single layer of chicken on foil-lined pan. Bake at 350 degrees for one hour. Garnish with orange slices.

Frosted Grape Decor

Brush grape clusters with frothily beaten egg whites. Sprinkle with granulated sugar. Dry on rack. Use to garnish turkey platters.

Do not store honey in refrigerator—it likes a warm, dry place.

Or the Anjou
Just as adaptable to this recipe calling for baked pears is the Anjou.

Remember, the color of the fresh winter pears is not always an indication of their ripeness.

When they yield to gentle pressure you'll know they're juicy and at their best. A few days at room temperature and the firmer pears will mature to this good stage.

If it's a luncheon menu you're seeking, start with piping hot soup; add sparkling Sunny Pear Salad with its creamy dressing and crisp crusty bread.

Complete the meal with cups of fragrant coffee or tea, a dessert as simple as a tray of wafer-thin mints, and you're in business.

SUNNY PEAR SALAD
4 fresh Bosc or Anjou pears
12 pitted dates
1/2 cup honey
1/4 cup lemon juice
1/4 cup orange juice
2-inch stick of cinnamon
2 oranges
Salad greens

"GREAT ZEUS! ... what juice!"

Fresh NOW! Pears

FRUIT of the GODS

"For snack time, lunch boxes or brunch, Take along juicy-sweet Pears to munch!"
—Zeus, King of the Gods

ANJOU • BOSCO • PEARS where you shop NOW!

Golden Creme Medium Grade AA

EGGS 35¢

Dozen in Carton

NORLEY'S

BLEACH 39¢

Full Gallon Plastic Bottle

Daily Diet

DOG FOOD 5¢

No. 1 Tall Can

LANGENDORF ASSORTED

COOKIES 4 FOR \$1

Reg. 29c Pkg.

M & M

CANDIES 3¢

Reg. 5c Pkg.

SUPREMA RED

CHERRIES 5 FOR \$1.00

303 Can

CHICKEN OF SEA

TUNA 3 FOR 89¢

No. 1/2 - Chunk

VANO LIQUID

STARCH 39¢

1/2-Gal. Bottle SAVE 20c

DELICATESSEN DEPT.

Luer's Merret Brand

BACON 45¢

1-lb. Package

LUERS FRANKS

All Meat 47¢

1 lb. Pkg.

HILLS BROS. — 10-OZ. JAR

INSTANT COFFEE \$1.09

SUNNY FRESH — FULL QUART

ORANGE JUICE .39¢

DAINTY MIX — 303 CAN

FRUIT COCKTAIL 5 FOR \$1

- LORD 'N' LADY CAT FOOD — 6-oz. 9 for \$1
- NORTHERN BATH TISSUE — 4-pk incl. 3c off 36c
- ORCHID PAPER NAPKINS 2 for 25c
- SCOTTIES FACIAL TISSUE — 400 Count 25c
- SCOTTOWELS — Jumbo Size 35c
- SUNSHINE HYDROX COOKIES 25c
- ZEE LUNCH BAGS — 20 Count 2 for 25c

BEECH-NUT STRAINED

BABY FOOD 3 for 29¢

Fancy Golden Wash. Delicious

APPLES 2 LBS 25¢

Fresh Large Solid

LETTUCE 2 FOR 25¢

Large Arizona

Grapefruit 3 FOR 25¢

Hills Bros. Reg. or Drip

COFFEE 1-lb. Can 59¢

NORLEY'S

OPEN SUNDAY 10 'TIL 5 FOR YOUR SHOPPING CONVENIENCE

1330 EL PRADO DOWNTOWN TORRANCE

Open Sunday, 10 A.M. to 5 P.M.
Mon., Thurs., Fri., 9 A.M. to 9 P.M.
Tues., Wed., Sat., 9 A.M. to 7 P.M.

GOOD COOKS REACH FOR THE TASTIEST CORN PRODUCTS IN THE WEST!

Aunt Jemima CORN MEAL and GRITS

Sun-drenched corn goodness! That's what Aunt Jemima brings to Western folks. Choice corn, water-washed pure. Milled to capture all of the original corn sweetness and goodness. Double-wrapped in sparkling packages that seal in flavor and freshness. Treat your family to Aunt Jemima Corn Meal and Grits now. You pay so little and get so much!

Aunt Jemima Corn Meal and Grits